

PRIVATE DINING

Set Course Menu £70 per person

Bread selection with Abernethy Irish butter

Starters

Smoked salmon *with guinness bread, crème fraiche & capers*

Burrata *with heritage tomatoes, pesto & focaccia Crostini V*

Sweet potato soup *with spiced lentils VE*

Ham hock terrine *with asparagus, ale chutney & toasted brioche*

Mains

Seared tuna *with Miso sweet potato pure, pak choi & rice cracker*

Beef fillet *with fondant potato, tenderstem broccoli & truffle jus*

Grilled halloumi *with fragrant fregola pasta & courgette sauce V*

Coconut couscous *with spiced squash, chick peas & lime mint sauce VE*

Desserts

Baked Alaska *with mango and raspberry sorbet, vanilla parfait, chocolate sauce, honeycomb and toasted almonds*

Dark chocolate fondant *with sour cherry compote chocolate sauce and vanilla ice cream*

Lime parfait coconut sorbet *with spiced caramel pineapple*

Chocolate brownie mousse *with raspberry sorbet coulis and fresh raspberries VE/GF*

Paxton Cheese selection *with crackers and apricot chutney /£15*

Selection of Tea & Coffee to complement dessert

V - vegetarian, VE - vegan, GF - gluten free

Some of our dishes contain allergens/intolerances. If you or a member of your party require any further information, please ask your server for more information. Inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jernyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.